



Manual Cook Book



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Manual Cooking



Steam



Dry heat



Combination of steam and dry heat



Cooking time setting



Humidity setting



Air speed



Instructions for the Use and Cleaning of Coated Accessories

1. First use:

- Before using the accessories for the first time, clean them with a little washing-up liquid and a soft sponge or brush.



2. Daily use:

- Always only use a suitable, heat-resistant plastic or Teflon spatula to lift the products from the accessories.



3. Daily cleaning:

- The accessories must be cooled down to room temperature before they are cleaned (do not cool in water!)
- Leave to soak for 15 minutes in the case of heavy soiling.
- Clean in a water bath using washing-up liquid and a soft sponge or plastic brush, then dry off using a soft cloth.











Note:






- No metal tongs, spatulas, and etc. may be used in connection with coated accessories!
- No accessories may be cleaned in the cooking cabinet with CareControl.
- No hard cleaning agents (pan scrubs, metal scrapers, steel scrubs, and etc.) may be used.
- Aggressive cleaning agents such as scouring cream can damage the coating and make the accessories unusable; for this reason always only use standard washing-up liquid.

Baking



Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Tray bakes	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat  482° F (250° C)	Step 1    320° F 45 min. 40 % (160° C)					
Accessories: Container, granite-enamelled 3/4" (20 mm) deep or 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Apple strudel	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  482° F (250° C)	Step 1    338° F 25 min. 20 % (170° C)					
Accessories: Roasting and baking tray						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Sponge cake	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat  482° F (250° C)	Step 1     356° F 12 min. 60 % Level 2 (180° C)					
Accessories: Container, granite enamelled 3/4" (20 mm) deep						

Baking




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Sponge cake ring	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  482°F (250°C)						
Step 1  356°F 40 min. 60 % Level 2 (180°C)						
Accessories: Grid						






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Flaky pastry, vol-au-vents, fleurons	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat  410°F (210°C)						
Step 1  320°F 12 min. 90 % Level 2 (160°C)						
Step 2  392°F 5 min. 60 % Level 2 (200°C)						
Accessories: Roasting and baking tray						






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Choux pastry (cream puffs)	6x 15 pc.	6x 30 pc.	10x 15 pc.	10x 30 pc.	20x 15 pc.	20x 30 pc.
Preheat  464°F (240°C)						
Step 1  356°F 5 min. 100 % Level 2 (180°C)						
Step 2  320°F 8 min. 100 % Level 2 (160°C)						
Accessories: Roasting and baking tray						






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Stewed fruit	3 x 11 lb. 3 x 5 kg	3 x 22 lb. 3 x 10 kg	5 x 11 lb. 5 x 5 kg	5 x 22 lb. 5 x 10 kg	10 x 11 lb. 10 x 5 kg	10 x 22 lb. 10x 10 kg
Preheat  212°F (100°C)						
Step 1  194°F 8 min. (90°C)						
Accessories: Container, stainless steel 2 1/2" (65 mm) deep						

Baking



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cabinet pudding	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat  212°F (100°C)	Step 1   194°F 45 min. (90°C)					
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Creme Caramel (glasses)	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Preheat  212°F (100°C)	Step 1     185°F 35 min. 40% Level 3 (85°C)					
Accessories: Container, stainless steel 3/4" (20mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Yeast pastry	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat  356°F (180°C)	Step 1     320°F 10 min. 80% Level 3 (160°C)					
Accessories: Container, granite enamelled, 3/4" (20 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Yeast plait	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  356°F (180°C)	Step 1     320°F 35 min. 60% Level 3 (160°C)					
Accessories: Container, granite enamelled, 3/4" (20 mm) deep						

Baking















Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cheesecake (shortpastry base)	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat	Step 1					
 320° F (160° C)	 266° F 60 min. 40% Level 3 (130° C)					
Accessories: Container, granite enamelled, 1 1/2" (40 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Shortpastry base	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1					
 392° F (200° C)	 338° F 25 min. 60% Level 3 (170° C)					
Accessories: Container, granite enamelled, 1 1/2" (40 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Marble cake	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat	Step 1					
 356° F (180° C)	 320° F 45 min. 60% Level 2 (160° C)					
Accessories: Grid						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Shortpastry and piped biscuits	6x 24 pc.	6x 48 pc.	10x 24 pc.	10x 48 pc.	20x 24 pc.	20x 48 pc.
Preheat	Step 1					
 356° F (180° C)	 320° F 12 min. 100% (160° C)					
Accessories: Roasting and baking tray						




Baking




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Crumble	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat  356°F (180°C)	Step 1     320°F 30 min. 80 % Level 3 (160°C)					
Accessories: Container, granite enamelled, 1 1/2" (40 mm) deep						
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rolls	6x12 pc.	6x24 pc.	10x12 pc.	10x24 pc.	20x12 pc.	20x24 pc.
Preheat  356°F (180°C)	Step 1     338°F 4 min. 80 % Level 4 (170°C)		Step 2     320°F 12 min. 30 % Level 4 (160°C)			
Accessories: Roasting and backing tray						




Eggs

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Eggs (hard-boiled)	6x45 pc.	6x90 pc.	10x45 pc.	10x90 pc.	20x45 pc.	20x90 pc.
Preheat  212°F (100°C)	Step 1   212°F 12 min. (100°C)					
Accessories: Container, perforated 2 1/2" (65 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Eggs in the pan (poached egg)	3x12 pc.	3x24 pc.	5x12 pc.	5x24 pc.	10x12 pc.	10x24 pc.
Preheat  212°F (100°C)	Step 1   194°F 10 min. (90°C)					
Accessories: Grid						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Egg garnish/custard	6x0,5 gal 6x2 l	6x1 gal 6x4 l	10x0,5 gal 10x2 l	10x1 gal 10x4 l	20x0,5 gal 20x2 l	20x1 gal 20x4 l
Preheat  212°F (100°C)	Step 1   185°F 45 min. (85°C)					
Accessories: Container, stainless steel 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Scrambled egg	3x0,8 gal 3x3 l	3x1,6 gal 3x6 l	5x0,8 gal 5x3 l	5x1,6 gal 5x6 l	10x0,8 gal 10x3 l	10x1,6 gal 10x6 l
Preheat  212°F (100°C)	Step 1   194°F 20 min. (90°C)					
Accessories: Container, stainless steel 2 1/2" (65 mm) deep						




Fish

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Salmon (whole pieces)	6x 3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   167°F 140°F (75°C) (60°C)					
Accessories: Grid and container, stainless steel 3/4" (20 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Salmon trout filet, turbot filet, halibut, rolled sole	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   167°F 6 min (75°C)					
Accessories: Container, stainless steel 3/4" (20 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Salmon steak	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   176°F 8 min (80°C)					
Accessories: Container, stainless steel 1 1/2" (40 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Trout, blue	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   212°F 12 min (100°C)					
Accessories: Container, stainless steel 1 1/2" (40 mm) deep						




Fish




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Mussels	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1  172°F 10 min (78°C)					
Accessories: Container, stainless steel 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Giant prawns	4x2,2 lb 4x1 kg	4x4,4 lb 4x2 kg	6x2,2 lb 6x1 kg	6x4,4 lb 6x2 kg	12x2,2 lb 12x1 kg	12x4,4 lb 12x2 kg
Preheat  572°F (300°C)	Step 1  500°F 3 min 20% Level 5 (260°C)					
Accessories: Roasting and baking tray						




Vegetables and Side Dishes

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Broccoli, beans	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   212°F 8 min (100°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Brussels sprouts, turnips, carrots, mushrooms	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat  212°F (100°C)	Step 1   212°F 11 min (100°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Spinach, savoy cabbage (blanching)	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   212°F 4 min (100°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						


Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cauliflower	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat  212°F (100°C)	Step 1   212°F 12 min (100°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						

Vegetables and Side Dishes



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Baby peas	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   212°F 5 min (100°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Asparagus	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   194°F 15 min (90°C)					
Accessories: Container, perforated 1 1/2" (40 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Tomatoes	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   212°F 1 min (100°C)					
Accessories: Container, stainless steel 3/4" (20 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Gratinated cauliflower	3x6,6 lb 3x3 kg	3x13 lb 3x6 kg	5x6,6 lb 5x3 kg	5x13 lb 5x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg
Preheat  482°F (250°C)	Step 1     428°F 10 min 20 % Level 5 (220°C)					
Accessories: Grid or container, stainless steel 3/4" (20 mm) deep						

Vegetables and Side Dishes




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Vegetable flan	6x 1/1 GN	6x 2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Preheat  212°F (100°C)	Step 1  194°F 20 min (90°C)					
Accessories: Container, stainless steel 3/4" (20 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Stuffed cabbage	6x 15 pc.	6x 30 pc.	10x 15 pc.	10x 30 pc.	20x 15 pc.	20x 30 pc.
Preheat  320°F (160°C)	Step 1  284°F 40 min 80 % Level 3 (140°C)			Step 2  320°F 10 min 20 % Level 5 (160°C)		
Accessories: Granite enamelled container, 1 1/2" (40 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fried mushrooms	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  482°F (250°C)	Step 1  392°F 5 min 20 % Level 5 (200°C)					
Accessories: Granite-enamelled container						






Potatoes and Side Dishes

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Boiled potatoes	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat  212°F (100°C)	Step 1   212°F 30 min (100°C)					
Accessories: Container, perforated 2 1/2" (65 mm) deep						






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Potatoes boiled in their jacket	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat  212°F (100°C)	Step 1   266°F 40 min (130°C)					
Accessories: Container, perforated 2 1/2" (65 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Dumplings	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.
Preheat  212°F (100°C)	Step 1   212°F 25 min (100°C)					
Accessories: Container, stainless steel 3/4" (20 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fried potatoes, pre-cooked	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  518°F (270°C)	Step 1     446°F 15 min 20 % Level 5 (230°C)					
Accessories: Roasting and baking tray						

Potatoes and Side Dishes




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Potatoes in foil	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.
Preheat <div style="display: flex; justify-content: space-between;"> <div style="width: 25%;">  <p>464°F (240°C)</p> </div> <div style="width: 70%;"> Step 1 <div style="display: flex; justify-content: space-around; align-items: center;">     </div> <p>392°F 40 min 80 % Level 3 (200°C)</p> </div> </div> <p>Accessories: Container, stainless steel 3/4" (20 mm) deep or grid</p>						






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pommes Macaire	6x2,2 lb 6x1 kg	6x4,4 lb 6x2 kg	10x2,2 lb 10x1 kg	10x4,4 lb 10x2 kg	20x2,2 lb 20x1 kg	20x4,4 lb 20x2 kg
Preheat <div style="display: flex; justify-content: space-between;"> <div style="width: 25%;">  <p>518°F (270°C)</p> </div> <div style="width: 70%;"> Step 1 <div style="display: flex; justify-content: space-around; align-items: center;">     </div> <p>446°F 15 min 20 % Level 5 (230°C)</p> </div> </div> <p>Accessories: Roasting and baking tray</p>						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rice	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat <div style="display: flex; justify-content: space-between;"> <div style="width: 25%;">  <p>212°F (100°C)</p> </div> <div style="width: 70%;"> Step 1 <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p>212°F 20 min (100°C)</p> </div> </div> <p>Accessories: Container, stainless steel 2 1/2" (65 mm) deep</p>						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Wild rice	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat <div style="display: flex; justify-content: space-between;"> <div style="width: 25%;">  <p>212°F (100°C)</p> </div> <div style="width: 70%;"> Step 1 <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p>212°F 45 min (100°C)</p> </div> </div> <p>Accessories: Container, stainless steel 2 1/2" (65 mm) deep</p>						



Potatoes and Side Dishes



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rice pudding	6x6,6 lb 6x3 kg	6x13 lb 6x6 kg	10x6,6 lb 10x3 kg	10x13 lb 10x6 kg	20x6,6 lb 20x3 kg	20x13 lb 20x6 kg
Preheat  212°F (100°C)						
Step 1   194°F 40 min (90°C)						
Accessories: Container, stainless steel 2 1/2" (65 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
French fries, frozen	6x2,2 lb 6x1 kg	6x4,4 lb 6x2 kg	10x2,2 lb 10x1 kg	10x4,4 lb 10x2 kg	20x2,2 lb 20x1 kg	20x4,4 lb 20x2 kg
Preheat  500°F (260°C)						
Step 1     428°F 15 min 100 % Level 5 (220°C)						
Accessories: CombiFry						

Frozen Convenience Foods



Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Poularden breast Florentin with leaf spinach mixture, Poularden breast Marco Polo with broccoli filling, Chicken breast Caprese with tomato topping, Corn-fed poulard breast with morel-cream sauce, Poulard breast Marengo filled with mushrooms, Poultry roulade FI	5x 1/1 GN	5x 2/1 GN	8x 1/1 GN	8x 2/1 GN	16x 1/1 GN	16x 2/1 GN
Preheat	Step 1					
						
392°F 60% Level 3 (200°C)	338°F 60% Level 3 149°F (170°C) (65°C)					
Accessories: granite-enamelled container						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Breast of guinea fowl, filled	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat	Step 1					
						
392°F 60% Level 3 (200°C)	320°F 60% Level 3 149°F (160°C) (65°C)					
Accessories: granite-enamelled container						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pork fillet	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat	Step 1					
						
356°F 60% Level 3 (180°C)	266°F 60% Level 3 149°F (130°C) (65°C)					
Accessories: granite-enamelled container						

Frozen Convenience Foods





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Frozen pizza	6x 2 pc.	6x 4 pc.	10x 2 pc.	10x 4 pc.	20x 2 pc.	20x 4 pc.
Preheat  536°F 100 % (280°C)	Step 1  482°F 5 min 100 % (250°C)					
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Frozen apple strudel	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  500°F (260°C)	Step 1  356°F 20 min 40 % (180°C)					
Accessories: Roasting and baking tray						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Hot fruit, frozen goods	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Preheat  212°F (100°C)	Step 1  158°F 4 min Level 3 (70°C)					
Accessories: Grid						

Beef and Veal



Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fillet steaks 200g, veal fillet, veal outlet, beef fillet 180g	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F 20 % (300°C)	Step 1  500°F 3 min 20 % (260°C)		Step 2  185°F (85°C)		Step 3  185°F 20 % 129°F (85°C) (54°C)	
Accessories: Combi Grill						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Roast beef, braised beef, beef roulades 180g	3x13,2 lb 3x6 kg	3x26,4 lb 3x12 kg	5x13,2 lb 5x6 kg	5x26,4 lb 5x12 kg	10x13,2 lb 10x6 kg	10x26,4 lb 10x12 kg
Preheat  356°F 60 % (180°C)	Step 1  275°F 60 % 203°F (135°C) (95°C)					
Accessories: Granite enamelled container, 1 1/2" (40 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Calf's liver	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F 20 % (300°C)	Step 1  392°F 5 min 20 % (200°C)					
Accessories: Roasting and baking tray						











Beef and Veal






Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Escalope of veal, breaded	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Preheat  518°F 20 % (270°C)		Step 1  446°F 5 min 20 % (230°C)				
Accessories: granite-enamelled container						









Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Calf bone for sauce	6x8,8 lb 6x4 kg	6x17,6 lb 6x8 kg	10x8,8 lb 10x4 kg	10x17,6 lb 10x8 kg	20x8,8 lb 20x4 kg	20x17,6 lb 20x8 kg
Preheat  392°F 20 % (200°C)		Step 1  302°F 90 min 40 % (150°C)				
Accessories: Granite enamelled container, 3/4" (20 mm) deep						





Pork and Lamb

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Saddle of lamb, breaded	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F (300°C)	Step 1     500°F 4 min 20% Level 5 (260°C)		Step 2  185°F (85°C)		Step 3     185°F 20% Level 5 2129.2°F (85°C) (54°C)	
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Lamb chop	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F (300°C)	Step 1     500°F 20% Level 5 129°F (260°C) (54°C)					
Accessories: Grid						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Spare ribs	6x4,4 lb 6x2 kg	6x8,8 lb 6x4 kg	10x4,4 lb 10x2 kg	10x8,8 lb 10x4 kg	20x4,4 lb 20x2 kg	20x8,8 lb 20x4 kg
Preheat  212°F (100°C)	Step 1   212°F 60 min (100°C)		Preheat 2   482°F 60% (250°C)		Step 3    356°F 20 min 40% (180°C)	
Accessories: Grid First cook, marinate, grill, 3 ribs per grid						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Medallions of pork	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F (300°C)	Step 1    482°F 20% 136°F (250°C) (58°C)					
Accessories: Grid						

Pork and Lamb



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pork chop, breaded	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Preheat  446°F (230°C)						
Step 1  392°F 10 min 20 % (200°C)						
Accessories: Container, granite enamelled, 3/4" (20 mm) deep						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rissoles, meat loaf	5x 8 pc.	5x 16 pc.	8x 8 pc.	8x 16 pc.	16x 8 pc.	16x 16 pc.
Preheat  572°F (300°C)						
Step 1  356°F 8 min 40 % (180°C)						
Accessories: Granite-enamelled container						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Bacon	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat  572°F (300°C)						
Step 1  320°F 14 min (160°C)						
Accessories: Granite-enamelled container						




Game and Poultry

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Saddle of hare	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  356 °F (180 °C)	Step 1  266 °F 40 % 129.2 °F (130 °C) (54 °C)					
Accessories: Roasting and baking tray						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pheasant	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  392 °F (200 °C)	Step 1  320 °F 20 min 20 % (160 °C)		Step 2  428 °F 5 min 20 % (220 °C)			
Accessories: Roasting and baking tray						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Wild duck	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  356 °F (180 °C)	Step 1  284 °F 45 min 20 % (140 °C)					
Accessories: Chicken superspike						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Turkey	3x13,2 lb 3x6 kg	3x26,4 lb 3x12 kg	5x13,2 lb 5x6 kg	5x26,4 lb 5x12 kg	10x13,2 lb 10x6 kg	10x26,4 lb 10x12 kg
Preheat  320 °F (160 °C)	Step 1  266 °F 100 40 % (130 °C) min		Step 2  302 °F 10 min 40 % (150 °C)			
Accessories: Grid						

Game and Poultry




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Goose	3x13,2 lb 3x6 kg	3x26,4 lb 3x12 kg	5x13,2 lb 5x6 kg	5x26,4 lb 5x12 kg	10x13,2 lb 10x6 kg	10x26,4 lb 10x12 kg
Preheat  212°F (100°C)	Step 1  212°F 20 min (100°C)		Step 2  284°F 60 min 40 % (140°C)		Step 3  302°F 60 min 40 % (150°C)	
Accessories: Grid or granite-enamelled container, 1 1/2" (40 mm) deep						





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Duck	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.
Preheat  356°F (180°C)	Step 1  302°F 50 min 100 % Level 3 (150°C)		Step 2  356°F 20 min 40 % (180°C)			
Accessories: Duck superspike						





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Grilled chicken 2.1 lb.	2x 10 pc.	4x 10 pc.	3x 10 pc.	6x 10 pc.	6x 10 pc.	12x 10 pc.
Preheat  356°F (180°C)	Step 1  338°F 190°F 40 % (170°C)(88°C)					
Accessories: Chicken superspike						




Sausages, Terrines, or Soufflés

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings, and temperatures given are for reference only and may have to be adapted individually to the product.



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Infuse Bavarian veal sausage, regenerate sausages	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat  212°F (100°C)	Step 1   167°F 158°F (75°C) (70°C)					
Accessories: Grid or container, stainless steel 3/4" (20 mm) deep						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Lasagne, cannelloni, potato gratin, vegetable gratin, moussaka	3x6,6 lb 3x3 kg	3x13,2 lb 3x6 kg	5x6,6 lb 5x3 kg	5x13,2 lb 5x6 kg	10x6,6 lb 10x3 kg	10x13,2 lb 10x6 kg
Preheat  500°F (260°C)	Step 1    320°F 35 min 60 % (160°C)					
Accessories: Granite enamelled container, 1 1/2" (40 mm) deep						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Grilled sausages	5x3,3 lb 5x1.5 kg	5x6,6 lb 5x3 kg	8x3,3 lb 8x1.5 kg	8x6,6 lb 8x3 kg	16x3,3 lb 16x1.5 kg	16x6,6 lb 16x3 kg
Preheat  572°F (300°C)	Step 1    356°F 5 min 20 % (180°C)					
Accessories: granite-enamelled container						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Terrine	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)	Step 1   172°F 162°F (78°C) (72°C)					
Accessories: Grid						

Sausages, Terrines, or Soufflés

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Vol-au-vent	6x3,3 lb 6x1.5 kg	6x6,6 lb 6x3 kg	10x3,3 lb 10x1.5 kg	10x6,6 lb 10x3 kg	20x3,3 lb 20x1.5 kg	20x6,6 lb 20x3 kg
Preheat  212°F (100°C)						
Step 1  176°F 100 % Level 2 158°F (80°C) (70°C)						
Accessories: Grid						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Quiche Lorraine	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat  500°F (260°C)						
Step 1  320°F 25 min 60 % (160°C)						
Accessories: Granite enamelled container, 1 1/2" (40 mm) deep						



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